

Confectionary Contest Regulations

I. Aims of the Contest

1. Mastering confectionary skills.
2. Developing professional interests in students.
3. Encouraging creativity, initiative and out-of-the-box thinking.
4. Integrating cookery schools.

II. Contest Rules

1. Contestants will be asked to prepare an artistic dessert based on Contestant's own recipe using chocolate.

It is required to utilise **at least three types of dessert textures** comprising the whole dish with the use of chocolate.

2. Teams of two participate in the Contest.
3. Number of teams from each school is not limited.
4. The cost of transport and ingredients is covered by the participating schools.
5. The Organiser provides necessary equipment:
 - a. Gas cooker
 - b. Combi steamer, electric oven
 - c. Basic confectionary equipment
 - d. Thermomix
 - e. Blast freezer
 - f. Basic tableware for presenting dishes (white dessert plate 20cm, 24cm, 28cm, 30cm dia.)
6. Teams are allowed to use own utensils and equipment apart from these provided by the Organiser – for further details contact the Organiser via email

III. Terms of participating in the Contest

On the first day of the Contest all Participants must have:

- Personal ID
- current certificate for sanitary and epidemiological purpose
- Complete and clean working uniform (including chef's cap)

IV. Contest phases

1. Phase I

- Applications should include:
 - Application form (**app. 2**),
 - Contest meal application form (**app.3**),
 - Statement signed by the participant or legal guardian in case of underage students (**app.4**),
 - 2 high-resolution photos of top and side view of the dessert
- Applications are evaluated by the Contest Committee
- Key factors during evaluation phase:
 - Recipe (utilising ingredients, creativity)
 - Confectionary techniques used,
 - Exposition (how the dish is arranged on the plate)

2. Phase II

- Teams that have gathered most points will move to the Contest finals.
- During the finals teams prepare 4 mini dessert servings on separate plates
- Desserts will be graded by the Contest Committee comprising cooking specialists who assess teams work during cooking, and jurors grading the desserts based on the taste evaluation sheet.
- All elements of the desserts, including decoration, must be edible.
- All elements should be prepared during allotted time.
- It is not allowed to use semi-finished products.
- The dessert should be prepared within **180** minutes.

- Each minute behind that time results in penalty points. 15 minutes after that time preparation is over and the dish is taken to the jury as is.
- Participants use own ingredients.
- Finals take place at the Organiser's cooking lab.
- Only Participants and Contest Committee are allowed in the cooking lab during Contest.
- **Any and all contentious issues are resolved by the Contest Committee.**

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School Stamp

Appendix 2 Application Form

CONFECTIONARY CONTEST	
School Data	
School Name	
School Address	
School Phone Number	
School Email Address	
Team Supervisor	
Team Supervisor Phone Number and Email Address	

Students' data	
Student's name and surname	
Student's profession, level of qualification	
Student's name and surname	
Student's profession, level of qualification	

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Date and Headteacher's signature

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Date and Supervisor's signature

Appendix 3 Contest Dish Application Form

1. Name of the main dish
2. Material standard for 4 dessert servings
3. Dessert cooking instructions

Appendix 4 Statement of the Participant or Legal Guardian in case of underage students

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Participant's name and surname

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Participant's address

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School's name and address

Statement of the Participant/Legal guardian

1. I hereby declare that I have read and understood the Cookery Contest Regulations organised by the Secondary Cookery School in Bialystok and that I fully accept it.
2. I hereby give my consent for my personal data to be processed for the purpose of the Cookery Contest in accordance to the regulations of European Parliament and the Council (EU) 2016/679 from 27.04.2016 regarding the protection of the physical persons in connection with personal data processing and a free flow of such data and repeal of Directive 95/45/WE (General Data Protection Regulation) (Official Journal of the European Union L 119 p.1) – hereinafter referred to as GDPR and regulations of country's law regarding personal data protection.
3. I hereby consent for my son/daughter's image to be used for the purpose of the Cookery Contest.

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Place, date

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Participant's legible signature

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Participant's parent/legal guardian's legible signature